

cooking collection

Instructions for use and warranty details

Built In Microwave Combi Oven

Model No.: MW4520



Dear Customer,

Thank you and congratulations for choosing Kleenmaid.

Your new appliance has been designed and meticulously tested to ensure that it meets all your culinary requirements, and has been carefully manufactured using top quality materials to give you years of reliable performance.

For best results, carefully read the instructions on how your new appliance is to be installed. Correct installation will avoid delays and unnecessary service call costs.

Once installation is complete, please read this instruction manual carefully and get to know the controls and the features of your new Kleenmaid appliance. These simple instructions will enable you to achieve excellent results from the very first time you use it.

Again, congratulations and thank you for choosing The Best You Can Own.

KLEENMAID

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ATTENTION

If this appliance and its seals are not maintained in a state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus, AND lead to a dangerous situation.

Specifications

Model:	MW4520
Rated Voltage:	230V~50Hz
Rated Input Power(Microwave):	1650W
Rated Output Power(Microwave):	900W
Rated Input Power(Grill):	1750W
Rated Input Power(Convection):	1750W
Oven Capacity:	46L
Turntable Diameter:	Ø 360mm
External Dimensions:	454.5×594×568 mm
Net Weight:	Approx. 41 kg

IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

1. Warning: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
2. Warning: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
4. Keep the appliance and its cord out of reach of children less than 8 years.
5. Only use utensils suitable for use in microwave ovens.
6. The oven should be cleaned regularly and any food deposits should be removed.
7. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

9. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
10. Do not overcook food.
11. Do not use the oven cavity for storage purposes. Do not store items, such as bread, cookies, etc. inside the oven.
12. Remove wire twist-ties and metal handles from paper or plastic containers/bags before placing them in the oven.
13. Install or locate this oven only in accordance with the installation instructions provided.
14. Eggs in the shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
15. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - farm houses;
 - bed and breakfast type environments.
16. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
17. Do not store or use this appliance outdoors.
18. Do not use this oven near water, in a wet basement or near a swimming pool.
19. The temperature of accessible surfaces may be high when the appliance is operating. The surfaces are liable to get hot during use. Keep cord away from heated surface, and do not cover any vents on the oven.

20. Do not let cord hang over edge of table or counter.
21. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
22. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
23. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
24. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
25. Children should be supervised to ensure that they do not play with the appliance.
26. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
27. Accessible parts may become hot during use. Young children should be kept away.
28. Steam cleaner is not to be used.
29. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
30. Only use the temperature probe recommended for this oven. (for ovens provided with a facility to use a temperature-sensing probe.)

- 31.WARNING: The appliance and its accessible parts become hot during use.Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- 32.The microwave oven must be operated with the decorative door open.(for ovens with a decorative door.)
- 33.Surface of a storage cabinet can get hot.

**READ CAREFULLY AND KEEP FOR FUTURE
REFERENCE**

To Reduce the Risk of Injury to Persons Grounding Installation

DANGER

Electric Shock Hazard
Touching some of the internal components can cause serious personal injury or death. Do not disassemble this appliance.

WARNING

Electric Shock Hazard Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded. If it is necessary to use an extension cord, use only a 3-wire cord, as follows:

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The extension cord must be a grounding-type 3-wire cord.
 - 3) The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 10 minutes. Wipe the oven clean using a soft, dry cloth.

UTENSILS

CAUTION

Personal Injury Hazard

It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

Materials you can use in microwave oven

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven."

There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute cooking time.

Utensils	Remarks
Aluminum foil	Shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven walls. The foil should be at least 1 inch (2.5cm) away from oven walls.
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

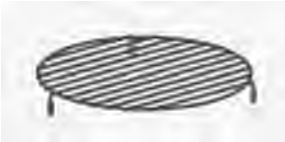
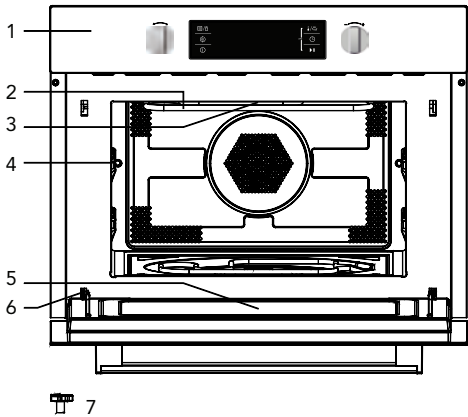
SETTING UP YOUR OVEN

Names of Oven Parts and Accessories

Remove the oven and all materials from the carton and oven cavity

Your oven comes with the following accessories:

- Enamel Tray 1
- Turntable ring assembly 1
- Instruction Manual 1



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- 1. Contr ol panel
- 2. Grill element
- 3. Light
- 4. Level
- 5. Door glass
- 6. Hinge
- 7. Turntable shaft

- 8. Short Grill Rack
- 9. Long Grill Rack
- 10.Grill Pan

Turntable Installation

Hub (underside)

Enamel tray —

Turntable shaft



- a. Never place the enamel tray upside down. The enamel tray should never be restricted.
- b. The enamel tray must always be used during cooking.
- c. All food and containers of food are always placed on the enamel tray for cooking.
- d. If the enamel tray cracks or breaks, contact your nearest authorized service center.

Important information about installing

- This appliance is NOT intended for use in a commercial environment.
 - Please observe the installation instructions provided and note that this appliance should only be installed by a qualified technician.
 - The appliance is fitted with a plug and must only be connected to a properly installed earthed socket.
 - In case a new socket is needed, installation and cable connection must only be done by a qualified electrician.
- If the plug is no longer accessible following installation, a pole disconnecting device must be present on the installation site with a contact gap of at least 3 mm.
- Adapters, multiway strips and extension cords must not be used. Overloading can result in fire.

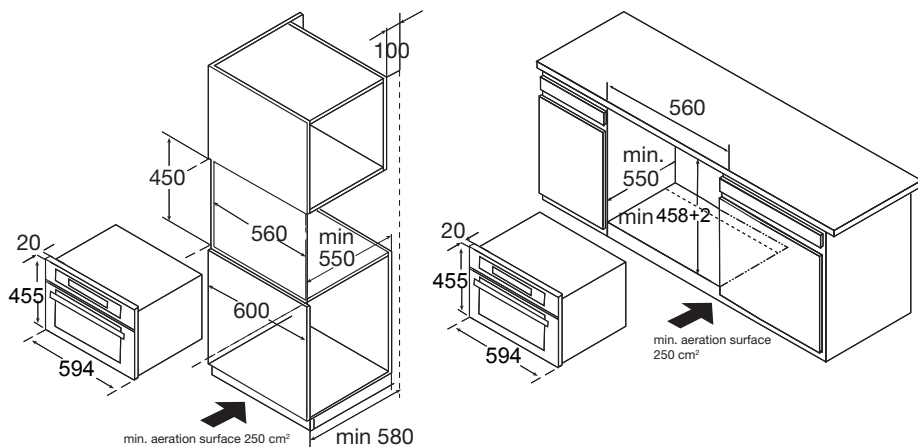
The accessible surface may be hot during operation.



Placement

- Danger! Do not disassemble this appliance. Touching internal components of this appliance can cause serious personal injury or death.
- Place the microwave oven on a firm, flat surface.
- Make sure that there is sufficient ventilation around the microwave oven. At the rear and sides keep at least 10 cm free.
- Do not cover the air vents.
- The adjustable feet should not be removed.
- Do not place the microwave oven near a heat source.
- Transmitting and receiving equipment such as radios and televisions can affect the operation of the microwave oven.

Installation dimensions



Note: There should be gap above the oven.

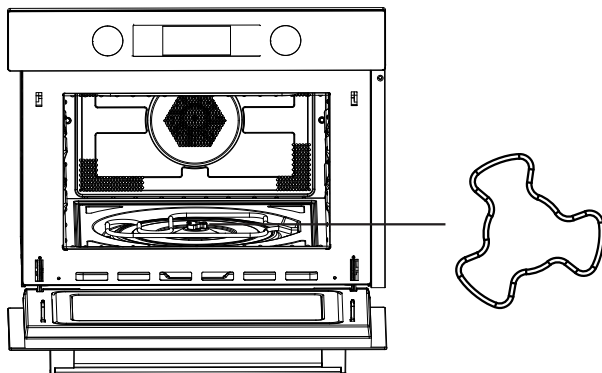
Building in

- Do not hold or carry the appliance by the door handle. The door handle cannot hold the weight of the appliance and may break off.
1. Carefully push the microwave into the box, making sure that it is in the centre.
 2. Open the door and fasten the microwave with the screws that were supplied.

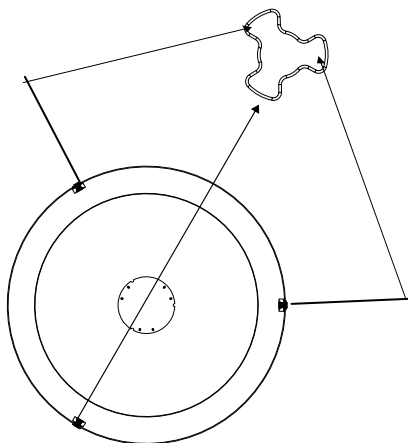


INSTALL THE TRAY

1. Check the position of the shaft.



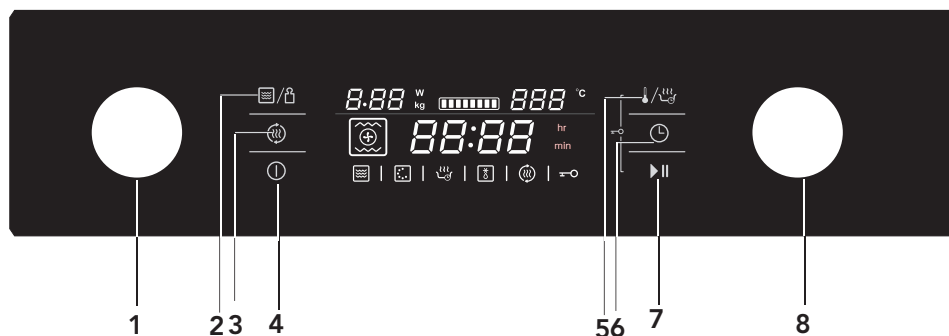
2. Adjust the angle of the tray, the tray roller should point to one of the shaft arm.



3. Put the tray on the shaft and adjust slightly .

OPERATION

Control Panel and Features



- 1) Function knob
- 2) Power/Weight button
- 3) Quickly preheating button
- 4) On/Off Button
- 5) Temperature/automenu button
- 6) Clock button
- 7) Start/Pause button
- 8) Selection knob

OPERATION INSTRUCTION


This microwave oven uses modern electronic control to adjust cooking parameters to meet your needs better for cooking.



1. Clock Setting



When the microwave oven is electrified, "00:00" will blink, buzzer will ring once.

1) Turn  knob to set the right time (between 00:00 and 23:59.)


2) After you have set the right time, press "  ". The clock has been set.


Note: 1) If you want to change the time, you have to press and hold the "  " button for 3 seconds. The actual time disappears and then the time will blink in the display.

Turn  knob to set the new time and press the "  " button to confirm the setting.

2) If you do not want to see the clock in the display, press "  " button briefly. The time disappears. Press "  " again, and the clock appears in the display again.


2. Microwave Cooking

1) Press the "  " button to activate the microwave function. "01:00" is blinking in the display and the microwave icon appears. If no operation in 10 seconds, the current power will be confirmed automatically.

2) Turn  knob to set the cooking time.

The max. cooking time depends on the power that has been set. When the power is 900W, the MAX. time is 30 minutes and other powers are 90 minutes.

3) Press "  /  " button to adjust the power microwave power.

4) Turn  knob to set the microwave power (between 100W to 900W)

5) Press "  " button to start cooking.

NOTE: the step quantities for the adjustment time of the coding switch are as follow:

0---1 min	: 1 second
1---5 min	: 10 seconds
5---15 min	: 30 seconds
15---60 min	: 1 minute
60 min	: 5 minutes







Microwave Power Chart











Microwave Power	100%	80%	50%	30%	10%
Display	900W	700W	450W	300W	100W

You can see from the table below from which power levels you can choose and for which foods the power levels are suitable.






Power level	Food
900 W	<ul style="list-style-type: none"> - Boiling water, reheating - Cooking chicken, fish, vegetables
700 W	<ul style="list-style-type: none"> - Reheating - Cooking mushrooms, shellfish - Cooking dishes containing eggs and cheese
450 W	<ul style="list-style-type: none"> - Cooking rice, soup
300 W	<ul style="list-style-type: none"> - Defrosting - Melting chocolate and butter
100 W	<ul style="list-style-type: none"> - Defrosting sensitive/delicate foods - Defrosting irregularly-shaped foods - Softening ice cream - Allowing dough to rise


Functions


Function		Mode		
	Microwave		Microwave	Microwave Use the microwave function to cook and reheat vegetables, potatoes, rice, fish and meat.
	Heating		Hot air	Hot air With hot air you can prepare meals in the same way as you do with a conventional oven. The microwave is not activated. You are advised to preheat the oven before putting the meal in the oven.
			Grill with fan	Grill with fan Use this function to roast meals evenly and at the same time give the meal a brown crust.
			Grill	Grill The grill is very suitable to prepare thin pieces of meat and fish.


Function		Mode		
	Heating		Hot air+ Bottom heat	Use this function to roast big pieces of meat, pizza, etc.
 + 	Combination		Hot air	Microwave + Hot air Use this function to roast meals quickly.
			Grill with fan	Microwave + Grill with fan
			Grill	Microwave + Grill Use this function to cook meals quickly and at the same time give the meal a brown crust (also au gratin). The microwave and the grill are activated at the same time. The microwave is cooking and the grill is roasting.
			Hot air+ Bottom heat	Use this function to roast big pieces of meat, pizza, etc.
	Auto-programs		P01 - P13	Automatic cooking programs
	Defrost		d01 + d02	Defrost



3. Grill Cooking

- 1) Press "  " button to activate the microwave function.
- 2) Turn "  " to select the cooking mode. "  " indicator lights.
- 3) Turn "  " to select grill mode. The default grill power is the third level.
"  " indicator will light when grill function is selected.






4) Press "  " to enter to the grill level.

- 5) Turn "  " to select the level 3(the MAX.), level 2 or level 1(the MIN.).

Press "  " to select the time setting mode. The default time is 10 minutes.

- 6) Turn "  " to select the cooking time of grill. The MAX.time is 90 minutes.
- 7) Press "  " button to start cooking.


4. Convection Cooking



- 1) Press "  " button to activate the microwave function.
- 2) Turn "  " to select the cooking mode. "  " indicator lights.
- 3) Turn "  " to select convection mode. "  " lights.

The default temperature is 180 degrees..











4) Press "  " to enter to the temperature mode.

- 5) Turn "  " to select temperature. The temperature is from 50 to 230 degrees.











Press "  " to select the time setting mode. The default time is 10 minutes.

- 6) Turn "  " to select the cooking time. The MAX.time is 5 hours.
- 7) Press "  " button to start cooking.















5. Grill Fan Cooking

- 1) Press "  " button to activate the microwave function.
- 2) Turn "  " to select the cooking mode. "  " indicator lights.
- 3) Turn "  " to select grill fan mode. The default temperature is 180 degrees.
"  " indicator will light when grill fan function is selected.
- 4) Press "  " to enter to the temperature selection.
- 5) Turn "  " to select the temperature between 100 to 230 degrees.
The temperature are 100,105,110,115,120,125,130,135,140,145,150,155,160,165,170,175,180,185,190,195,200,205,210,215,220,225,230.
Press "  " to select the time setting mode. The default time is 10 minutes.
- 6) Turn "  " to select the cooking time. The MAX.time is 5 hours.
- 7) Press "  " button to start cooking.















6. Convection+ Bottom heat Cooking

- 1) Press "  " button to activate the microwave function.
- 2) Turn "  " to select cooking mode. "  " indicator lights.
- 3) Turn "  " to select bottom+ convection mode.
The default temperature is 180 degrees.
"  " indicator will light when convection + bottom function is selected.
- 4) Press "  " to enter to the temperature selection.
- 5) Turn "  " to select the temperature between 100 to 230 degrees.
The temperature are 100,105,110,115,120,125,130,135,140,145,150,155,160,165,170,175,180,185,190,195,200,205,210,215,220,225,230.
press "  " to select the time setting mode. The default time is 10 minutes.
- 6) Turn "  " to select the cooking time. The MAX.time is 5 hours.
- 7) Press "  " button to start cooking.














7. Microwave + Grill Cooking

- 1) Press "  " button to activate the microwave function.
- 2) Turn "  " to select the combination mode. "  " and "  " will light.
- 3) Turn "  " to select mode. The default power is level 3.
"  " indicator will light when grill function is selected.
- 4) Press "  " to enter to the temperature selection.
- 5) Turn "  " to select the power.
- 6) Press "  /  " to select the power. The default power is 300W
- 7) Turn "  " to select 700W,450W,300W and 100W.
- 8) Press "  " to select the time setting mode. The default time is 10 minutes.
- 9) Turn "  " to select the cooking time. The MAX.time is 90 minutes.
- 10) Press "  " button to start cooking.














8. Microwave + Convection Cooking

- 1) Press "  " button to activate the microwave function.
- 2) Turn "  " to select the cooking mode. "  " and "  " will light.
- 3) Turn "  " to select convection mode. The default temperature is 180 degrees.
"  " lights.
- 4) Press "  " to enter to the temperature selection.
- 5) Turn "  " to select the temerpatre between 50 to 230 degrees.
- 6) Press "  /  " to select the power. The default power is 300W
- 7) Turn "  " to select 700W,450W,300W and 100W.
- 8) Press "  " to select the time setting mode. The default time is 10 minutes.
- 9) Turn "  " to select the cooking time of grill. The MAX.time is 90 minutes..
- 10) Press "  " button to start cooking.

9. Microwave + Grill Fan Cooking









- 1) Press " " button to activate the microwave function.
- 2) Turn " " to select the combination mode. " " and " " will light.
- 3) Turn " " to select cooking mode. The default temperature is 180 degrees.
 " indicator will light when this function is selected.
- 4) Press " " to enter to the temperature selection.
- 5) Turn " " to select the temperature between 100 to 230 degrees.
- 6) Press " " to select the power. The default power is 300W
- 7) Turn " " to select 700W,450W,300W and 100W.
- 8) Press " " to select the time setting mode. The default time is 10 minutes.
- 9) Turn " " to select the cooking time of grill. The MAX.time is 90 minutes..
- 10) Press " " button to start cooking.

10. Microwave + Bottom + Convection Cooking

- 1) Press " " button to activate the microwave function.
- 2) Turn " " to select the combination mode. " " and " " will light.
- 3) Press " " to select convection mode. The default temperature is 180 degrees.
 " indicator will light when this function is selected.
- 4) Press " " to enter to the temperature selection.
- 5) Press " " to select the temperature between 100 to 230 degrees.
- 6) Press " " to select the power. The default power is 300W
- 7) Press " " to select 700W,450W,300W and 100W.
- 8) Turn " " to select the time setting mode. The default time is 10 minutes.
- 9) Press " " to select the cooking time of grill. The MAX.time is 90 minutes.
- 10) Press " " button to start cooking.

11. Auto Cook

There are 15 automatic cooking programs. You only have to choose the program and set the weight. The power, the time and the temperature are already set.





- 1) Press "  " button to activate the microwave function.
- 2) Turn "  " to select the cooking mode. "  " will light when auto menu selected.
Time, weight, the first number of the automatic programs are shown in the display.
- 3) Turn "  " to select auto menu. "P01", "P02"... "P13" will display.
- 4) Press "  /  " button.
- 5) Turn "  " to select weight of the menu.
- 6) Press "  " button to start cooking.

Program	Category	Item
d01 (defrost)**	Meat, poultry and fish	If you hear a beep, the combi microwave oven stops. Turn the food and press the start/pause button to continue the defrosting program.
d02 (defrost)**	Bread, cake and fruit	
P01**	Vegetables	Fresh vegetables
P02**	Side dishes	Potatoes - peeled/cooked
P03*	Side dishes	Potatoes - roasted If you hear a beep, turn the food. The combi microwave oven starts the next phase automatically
P04	Poultry/°Fish	Chicken pieces/ ° Fish pieces If you hear a beep, turn the food. The combi microwave oven starts the next phase automatically
P05*	Bakery	Cake
P06*	Bakery	Apple pie
P07*	Bakery	Quiche
P08**	Reheat	Drink/soup
P09**	Reheat	Plated meal
P10**	Reheat	Sauce/stew/dish
P11*	Convenience	Frozen - pizza
P12*	Convenience	Oven chips If you hear a beep, turn the food. The combi microwave oven starts the next phase automatically
P13*	Convenience	Frozen - lasagne

- The programmes with a * are preheated. During preheating, the cooking time pauses and the preheating symbol is on. After preheating, you will hear an alarm and the preheating symbol will blink.
- The programmes with ** only use the microwave function.

12. Preheating Function




The preheating function can be activated after you have chosen the function s: Convection, Grill fan, bottom -convection,MW-convection,MW-Grill fan and Microwave -Bottom-convection.

- (1) Press " " button. The preheat icon appears in the display.
- (2) Press " " button to start preheating. When the set temperature is reached, you will hear three beeps. You can stop preheating by opening the oven door or by pressing the " " button.
- (3) Press " " button to start cooking, after placing food in the oven.


Note: The preheating function only works if you have already chosen one of the modes above. During preheating, the microwave function is **SWITCHED OFF**.

13. Child Lock Function

Lock: In waiting state, press " " and " " at the same time, there will be a long "beep" denoting entering into the children-lock state and " " indicator will light.

Unlock : In locked state, press " " and " " for 3 seconds, there will be a long "beep" denoting that the lock is released, and " " indicator will disappear.

14. Display Specification

- (1) When setting, if no other operation,it will confirm automatically after 10 seconds.
(Except clock setting for the first time)
- (2) During setting program, after adjusted for 3 seconds, it will confirm after 3 seconds.
- (3) When the oven is in setting state or pause state, including auto menu and defrost program, if no operation is performed within 5 minutes, it will enter into the off state.
- (4) The oven lamp will light all the time if the door is open.
- (5) The oven lamp will light all the time if the oven is paused.
- (6) " " button must be pressed to continue cooking if the oven door is open during cooking process.

Trouble shooting

Normal	
Microwave oven interfering TV reception	Radio and TV reception may be interfered when microwave oven operating. It is similar to the interference of small electrical appliances, like mixer, vacuum cleaner, and electric fan. It is normal.
Dim oven light	In low power microwave cooking, oven light may become dim. It is normal.
Steam accumulating on door, hot air out of vents	In cooking, steam may come out of food. Most will get out from vents. But some may accumulate on cool place like oven door. It is normal.
Oven started accidentally with no food in.	It is forbidden to run the unit without any food inside. It is very dangerous.

Trouble	Possible Cause	Remedy
Oven can not be started.	(1) Power cord not plugged in tightly.	Unplug. Then plug again after 10 seconds.
	(2) Fuse blowing or circuit breaker works.	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	(3) Trouble with outlet.	Test outlet with other electrical appliances.
Oven does not heat.	(4) Door not closed well.	Close door well.
Glass turntable makes noise when microwave oven operates	(5) Dirty roller rest and oven bottom.	Refer to "Maintenance of Microwave" to clean dirty parts.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.

Microwave Combi Oven Recipes

An easy and enjoyable way to familiarise yourself with the features and operation of your new Kleenmaid Microwave Combi Oven is by preparing some of these simple dishes.

Equipment Needed

- Glass jug (small and large)
- Glass dishes with lids
- Large glass baking dish
- Ceramic loaf tin

N.B. Page numbers quoted in these recipes refer to the Instruction Manual which precedes these recipes.

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The Basics

White rice

Function-Microwave

1 Cup of Jasmine rice

2 Cups boiling water

Cover the rice with the boiling water in a glass lidded dish and place in microwave on 100% (900w) for 12 minutes.

See Item 2 on page 15 for instructions

Steamed broccolini

Function-Microwave

1 bunch broccolini

¼ Cup water

In a glass lidded dish, cook on 100% (900w) for 3 minutes

See Item 2 on page 15 for instructions

Vegetables (frozen)

Function-Microwave

1 Cup frozen vegetables

¼ Cup water

In a glass lidded dish cook on 100% (900w) for 5 minutes

See Item 2 on page 15 for instructions

Main Meals

35 minute roast chicken and vegetables with quick gravy



Function-Combination Mode- Grill with fan

180 degrees and 450W

See Item 9 on page 21 for instructions

Accessory used- Short Grill rack

Time- 35 minutes

Ingredients

1.6 kg Chicken

4 potatoes

Bulb of garlic

1 Onion

Herbs

Gravy

1 TBLS flour ^a make into slurry

1 ½ TBLS water

300 ml chicken stock

½ tsp vegemite

Instructions

Dry the chicken with paper towel and season with salt and pepper, fill the cavity of chicken with onions, garlic and herbs. Place in large glass dish and with the potatoes and sweet potato around the outside of the chicken. Cook using combination grill with fan (180deg) and microwave (450W) When the chicken is cooked, remove from glass dish and let rest along with the vegetables, pour the liquid into a glass jug, make it up to 300ml with hot water or store bought chicken stock, add the flour and water slurry to the chicken stock, also add the vegemite, and place back into the microwave for 3 minutes on 900W stirring every minute.

Large family chicken (2.3kg)



Function-Combination Mode- Convection

180 degrees and 300W

See Item 8 on page 20 for instructions

Accessory used- Short Grill rack

Time- 55 minutes

Ingredients

2.3 kg chicken

1 lemon

Sprigs thyme

Bay leaves

2-3 cloves of unpeeled garlic

Salt and Pepper

Olive oil

Instructions

Dry the chicken with paper towel and place the lemon, thyme, bay leaves and garlic inside the chicken. Season the outside with salt, pepper and olive and place in a large glass dish and cook using combination hot air (180 degrees) and microwave (300W) for 55 minutes. Let chicken rest for a further 5 minutes before slicing.

Serve with cous cous or potato bake, or see instructions above for vegetables and quick gravy.

Lasagne



Function-Combination Mode- Convection

180 degrees and 300W

See Item 8 on page 20 for instructions

Accessory used- Short Grill rack Time- 30 minutes

Ingredients

200g Fresh lasagne sheets

1 Cup of white sauce (see below)

1 Cup grated cheese

500g Bolognaise sauce (defrosted)

Instructions

Spread a thin layer of the white sauce on the base of the dish, lay first layer of fresh lasagne on the base and then the bolognaise sauce until you reach the top, cover in the remaining white sauce and top with cheese. Bake using combination hot air (180degrees) and microwave (300W) for 30 minutes. Rest for 5 minutes prior to cutting.

Note: this recipe is using cold bolognaise sauce; the time may vary if ingredients are hot to start with. Please refer to our website for an easy bolognaise recipe.

Microwave white sauce

Function- microwave

See Item 2 on page 15 for instructions

1 TBLS butter

1 TBLS plain flour

1 Cup of milk

$\frac{1}{4}$ tsp salt

Instructions

Melt butter in a glass microwave proof jug on 50% (450W) for 1 minute, add flour and gradually add milk, place back in microwave for 3 minutes in 100% (900W) stirring every 30 seconds.

Note: if you add 1 Cup of cheese and cook for a further 30 seconds, you can use with cooked pasta to make macaroni cheese, tuna bake etc.

Quick potato bake



Function-Combination Mode- Convection

180 degrees and 450W

See Item 8 on page 20 for instructions **Accessory**

used- Short Grill rack Time- 30 minutes

Ingredients

800g potatoes

200ml Chicken stock

200ml Cream

2 Cloves garlic

50 g butter

Thyme, salt and pepper

Instructions

Peel and slice potatoes thinly (using a mandolin if possible) and start laying into a medium glass dish, whisk the cream, stock and salt and pepper together and pour over potatoes layer by layer. Dab the butter on the top and sprinkle on the fresh thyme. Use combination hot air (180degrees) and microwave (450W) for 30 minutes.

Ham, egg and asparagus brunch pie



Function-Combination Mode- Convection + Bottom Heat

180 degrees and 300W

See Item 10 on page 21 for instructions

Accessory used- Turntable

Time- 18 minutes

Ingredients

1 sheet frozen puff pastry

4 whole eggs

2 large slices ham

1 bunch fresh asparagus tips

100 ml cream

Sprig of thyme

½ cup grated cheese

Instructions

Line a greased flan tin with the sheet of puff pastry, place the ham on the bottom and crack the eggs directly in the dish, fill the gaps with the cream, top with asparagus, thyme and cheese and place on the turntable in the microwave, using combination hot air + bottom heat (180degrees) and microwave (300W) for 18 minutes.

Sweets

Date and walnut self saucing pudding



Function-Combination Mode- Grill with fan

180 degrees and 300W

See Item 9 on page 21 for instructions

Accessory used- Short Grill rack

Time- 16 minutes

Ingredients

1 ¼ Cups S/R flour

2/3 Cup brown sugar

40g melted butter

2/3 Cup milk

1 Cup pitted dates (finely chopped)

½ tsp cinnamon

¼ Cup walnuts

Sauce

1 Cup boiling water

½ Cup brown sugar

50g brown sugar

Instructions

Sift flour into bowl, add sugar, make a well in the centre and add the melted butter and milk, stir until smooth and fold in dates and walnuts. Pour into a greased glass dish.

For the sauce; combine the butter sugar and hot water in a glass jug and pour over the back of a spoon onto the pudding mixture.

Cook using grill and fan (180degrees) and microwave (300W) for 16 minutes or until a skewer comes out clean.

Serve with cream or ice cream

Mocha self saucing pudding



Function-Combination Mode- Grill with fan

See Item 9 on page 21 for instructions

180 degrees and 300W

Accessory used- Short Grill rack

Time- 15 minutes

Ingredients

1 TBLS Boiling water

2 tsp coffee

1 Cup S/R flour

2 TBLS cocoa powder

1/3 Castor sugar

3/4 Cup milk

1 egg

1 tsp vanilla

60 grams butter

100g chocolate buttons

Sauce

1/3 Cup castor sugar

1 TBLS cocoa

2 tsp coffee

300ml boiling water

Instructions

Place the chocolate buttons and butter in a heat proof jug in the microwave on 750W for 1 minute and set aside. Sift the flour and cocoa into a bowl and make a well, add the egg, butter and chocolate mix, milk and vanilla and mix till smooth, pour into a greased glass dish. Combine the sauce ingredients and pour over the back of a spoon onto the cake mixture. Cook using grill and fan (180degrees) and microwave (300W) for 15 minutes or until a skewer comes out clean.

Easy lemon tea cake



Function-Combination Mode- Grill with fan

See Item 9 on page 21 for instructions

160 degrees and 700W

Accessory used- turntable

Time- 12 minutes

Ingredients

125g butter (softened)

2 eggs

Zest and juice of one lemon

$\frac{3}{4}$ Cup castor sugar

1 $\frac{1}{2}$ Cups S/R flour

$\frac{1}{2}$ Cup of milk

Instructions

Place all ingredients in a mixer or a food processor and mix until smooth (about 4 minutes), pour batter into greased loaf pan and cook using combination grill (160degrees) and microwave (700W). Let cool in pan for 5 minutes before turning out, serve with sprinkled castor sugar and passionfruit butter.

Microwave passionfruit butter



Function-Microwave

See Item 2 on page 15 for instructions

Ingredients

$\frac{3}{4}$ Cup fresh passionfruit pulp

$\frac{3}{4}$ Cup Castor sugar

5 whole eggs

125g cold cubed butter

Instructions

Whisk eggs, sugar and passionfruit in a large glass microwave proof bowl. Add the cold cubed butter and cook at 50% (450W) for 5-7 minutes, stirring every minute until thick. Pour into sterilised jars and refrigerate.

Warranty and Service

Domestic Warranty – Full three year warranty

In addition to all statutory rights which you, the Purchaser, have under relevant laws in respect of this appliance, during the first three years of ownership as the original purchaser of this Kleenmaid appliance, Compass Capital Services trading as Kleenmaid guarantee that any fault caused by defective material or workmanship becoming apparent will be rectified free of charge with reference to parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travel cost to and from the purchaser's home.

Commercial Warranty – One year warranty

When this appliance is installed in a commercial application, in addition to all statutory rights which you, the Purchaser, have under relevant laws in respect of this appliance, during the first one year of ownership as the original purchaser of this Kleenmaid appliance, Compass Capital Services trading as Kleenmaid guarantee that any fault caused by defective material or workmanship becoming apparent will be rectified free of charge with reference to parts and labour, provided that all service is performed during normal working hours by Kleenmaid or their designated Agents. Where the appliance is installed outside the normal servicing area of the above, the Purchaser must pay for the cost of transporting the appliance to and from the Agent or the Agent's travel cost to and from the purchaser's home.

What these warranties do not cover

Compass Capital Services trading as Kleenmaid is not responsible for any damage or malfunction unless caused by a defect in material or workmanship. This includes but is not limited to abuse, misuse, improper installation and transportation damage. Compass Capital Services trading as Kleenmaid is not responsible for consequential damages from any malfunction.

This warranty does not cover wear or breakage of consumable items such as door seals, replacement of light globes or glass breakage due to impact. In case of fractured glass do not use your appliance.

Purchaser's responsibility

The Purchaser must make the appliance available for servicing and shall bear any costs incurred for any de-installation and/or re-installation required to make the appliance available for servicing. Compass Capital Services trading as Kleenmaid is not liable for any consequential damage incurred during de-installation or re-installation.

Warranty registration and Proof of Purchase.

Please complete warranty details below and retain together with your proof of purchase document.

When requesting service under this warranty the Purchaser agrees that Proof of Purchase of their Kleenmaid appliance will be necessary in order to make the warranty valid. Inability to provide Proof of Purchase even though this warranty is in place will not bind Compass Capital Services trading as Kleenmaid to repair the appliance at no charge under this warranty and will require the Purchaser to pay for the service costs in full.

Model Number **Date of purchase**

For service assistance visit

www.kleenmaidhelp.com.au

Other products available in the Kleenmaid range of appliances

- | Washing machines
- | Clothes dryers
- | Dishwashers
- | Ovens
- | Cooktops
- | Steam ovens
- | Microwave ovens
- | Built in espresso
coffee machines
- | Rangehoods
- | Freestanding ovens

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